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5. Cool to 150°-160° F. and whip the mixture with a high-speed (household) beater. Fluffing should occur within 2 minutes.

NOTES

1. In all the procedures the sugar should be completely in solution at the time it is whipped to prevent the formation of grainy texture. If sugar crystals do form, they may be redissolved by heating the suspension (again loss of water must be avoided, and no more Myverol need be added).
2. When maple sugar is used as the basic ingredient of the product, a dry mix can be prepared containing the sugar and Myverol in the correct proportions so that only the water need be added. This dry mix could be packaged and used as desired.
3. The texture and consistency of the fluffed products can be varied in several ways.
 - a. *Whipping time* -- As time of beating lengthens, the consistency of the product increases. The initial, thin whip can be used as a topping for ice cream or other desserts. The stiffer fluffed product resulting from longer beating is an excellent icing for baked goods or as a spread. (The beating time will be affected by the temperature of the mixture at the start of the beating. The higher the temperature the longer it will take to reach a given consistency).

- b. *Ratio of sugar to water* -- The higher the sugar content of the mixture, relative to the water content at the time the sugar-water-stabilizer mixture is whipped, the greater the consistency of the fluffed product will be. Starting with maple sirup, the amount of water in the final mix is increased by boiling to less than the 17° F. boiling-point elevation given in the directions. This should give a thinner product. Conversely, a thicker product of higher consistency would be obtained by boiling the sirup to more than 17° F. boiling point elevation. When dry sugar is used, the amount of water put into the mix can be changed, more to give a thinner product and less for a thicker one.
4. For fluffed products of other flavors, other sugars or sugar sirups can be substituted for the maple sirup or maple sugar in the various formulae listed in this paper. Any flavor base can be added to the mix just prior to beating.

Fluffed Maple Products

— a new use
for maple sirup

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